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Annabella

	Cabernet Sauvignon	Cabernet Sauvignon	Pinot Noir	Chardonnay	Chardonnay	Suavignon Blanc
Vintage	2022	2022	2020	2022	2021	2023
Varietal	95% Cabernet Sauvignon 2% Petit Verdot 2% Syrah 1% Petite Sirah	98% Cabernet Sauvignon 1% Merlot 1% Petite Sirah	100% Pinot Noir	100% Chardonnay	100% Chardonnay	100% Sauvignon Blanc
Appellation	Napa Valley	Alexander Valley	Russian River Valley	Napa Valley	Sonoma County	Napa Valley
Oak and Aging	18 months in 100% French Oak	12 months in 100% French Oak	18 months in 100% French Oak	18 months in 100% French Oak	18 months in 100% French Oak	Stainless Steel
Alcohol	14.5%	14.1%	14.1%	14.1%	14.1%	13.5%
Tasting Notes	Red cherry, violets, blueberries, and black fig aromas. The mouth is rich and broadly textured, with layered flavors of blackberries, espresso, and toasted oak. The finish is perfumed with cinnamon and vanilla.	Aromas of wild blackberries, cocoa powder, and black cherry. Flavors of ripe cherries, espresso, and malted chocolate woven within a soft, but broadly structured mouth. Cardamom and black pepper perfume the finish.	Perfumed with aromas of red plum, strawberry and orange peel. In the mouth, broad, silky tannins that carry toasty oak spices and hint of mission fig. The finish shows delicate notes of cinnamon and clove.	Mandarin orange, orange blossom, and red pear aromas. In the mouth, the wine shows a bright, food-friendly acidity, with warm flavors of pear, caramel apple, and a finish perfumed with cinnamon.	Aromas of mandarin orange, yellow peach, and cinnamon on the notes. In the mouth the is juicy and fresh, with flavors of golden delicious apple, lemon curd, creme brûlée. The finish is delicately perfumed with cinnamon and vanilla.	Aromas of mangoes, passionfruit, and tropical white flowers. In the mouth, the wine has a broadly textured mouth feel that is framed by a bright acidity, revealing flavors of mandarin oranges and raw almonds.
Food Pairings	Enjoy this robust Cabernet with pan seared lamb balsamic-glazed lamb chops, served with creamy polenta and garlic-sauteed spinach.	Enjoy this Cabernet with whole butter roasted chicken served with roasted butternut squash and a simply dressed green salad.	Enjoy this Pinot Noir with BBQ'd blackened chicken breasts and roasted sweet potatoes.	Enjoy this crisp, inviting Chardonnay with pan seared scallops served with creamy polenta and a butter lettuce salad with a citronette.	Enjoy this lovely Chardonnay with a cheese plate featuring tangy fresh chèvre with honey, an aged Manchego, figs and candied lemons.	Enjoy this graceful Sauvignon Blanc with an arugula salad tossed with pancetta and fresh chèvre.